Steamed Cauliflower Florets

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This recipe is available for:
- Convotherm 4
- Convotherm maxx pro

Accessories:
1/1 GN Stainless steel pans, perforated, 55 mm deep, 3003074

PROFILE

Ambient

1 Full Tray

From Scratch

Stage 1
100 °C

Steam

00:06 | -

5

RECIPE

Ingredients

900	g	Cauliflower
100	g	Butter
1	pinch	Salt
1	pinch	Pepper

1. Food Preparation
Prep the cauliflower by cutting into florets. Place in a Perforated stainless steel pan.

2. Cooking Instruction
Place directly into the oven on steam when the oven has pre heated.

3. Food Serving Instruction
Remove from the oven, drain and season with butter, salt and pepper and serve

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.